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WAR FOOD ADMINISTRATION
U.S. Food Distribution Administration
Washington 25, D. C.

F. D. A. SPECIFICATION
FOR
CANNED WHITE POTATOES

Effective July 7, 1943

Styles: Canned white potatoes shall be such of the following styles as specified; and styles shall not be mixed in a single container:

Style I. WHOLE

Style II. CUT - including quarters, "orange cuts," or irregular cuts.

Style III. SLICED - shall be thick enough to hold their conformation after processing.

General Requirements: All deliveries shall conform, in every respect, to the provisions of the Federal Food, Drug, and Cosmetic Act, and regulations promulgated thereunder.

Fill of Container: The container shall be filled with potatoes as full as practicable without impairment of quality. The product and packing medium shall occupy not less than 90 per cent of the total volume capacity of the container.

Drained Weights: Drained weights of canned whole, cut, and sliced white potatoes shall be determined by emptying the contents of the container in such a manner as to distribute the product evenly upon a circular sieve of proper diameter containing 8 meshes to the inch (0.097-inch perforations). Without disturbing the product, the sieve shall be so inclined as to facilitate drainage and the product shall be allowed to drain for 2 minutes. The drained weight shall be the weight of the sieve and potatoes less the weight of the dry sieve. A sieve 8 inches in diameter shall be used for No. 2-1/2 size cans and smaller, and a sieve 12 inches in diameter shall be used for No. 10 size cans. The maximum head space allowable and the drained weights required for canned white potatoes are shown in the following table:

Can Size	Maximum head space allowable: (measured from top of double seam in 16ths of an inch)	Minimum Drained Weight (in ounces)	
		Style I - Whole	:
		Style II - Cut	:
		Style III - Sliced	:
No. 2-1/2	9.9	21 ounces	:
No. 10	13.6	78 ounces	:

Compliance with drained weight requirements will be determined by averaging all containers examined from each lot offered for delivery, provided the range of variability is within the limits of good packing practice. The average thus obtained shall be not less than the drained weights specified in the foregoing table.

Detailed Requirements: Canned white potatoes shall be properly peeled and shall be packed under sanitary conditions in accordance with good commercial practice. Potatoes shall be packed in a water solution containing not less than 2 per cent salt and shall be sufficiently processed by heat to assure preservation of the product. Cans shall be sound and clean, free from rust and serious dents; and the ends shall be flat or concave.

Canned white potatoes shall have a typical light color, shall possess a normal flavor and a firm texture; shall be practically free from oxidation or any other discoloration and may contain not more than 15 per cent by weight of units damaged by defects (such as may be caused by mechanical, pathological, insect or other injury, or units that are broken), including not more than 10 per cent of units that may possess unpeeled eyes which materially affects the appearance or eating quality of the potatoes.

"Damage" means any injury or defect which materially injures the appearance or eating quality of the individual potato unit.

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